

CENTER FOR DAIRY TECHNOLOGY COMMERCIALIZATION

CENTER

Established in 1998, the main goal of this center is to commercialize technologies developed at the Western Dairy Center, whose research is funded by a consortium of dairy food companies, for a variety of applications in the dairy industry.

TECHNOLOGY

The Center is currently pursuing commercialization of the following inventions: utilization of bacterial cultures that produce polysaccharides externally to increase cheese yield; production of flavored cheese using high pressure injection technology; using textured whey protein both as a meat extender and as a high protein snack food.

ACCOMPLISHMENTS

Three patent applications are currently pending in the following research areas: dried milk mineral fraction as an antioxidant; textured whey protein product and method; manufacture of lower fat and fat free pizza cheese. One patent was issued: **Broadbent J. #5,677,166.**

Compositions and Method for Phage Resistance in Dairy Fermentations.

A license to produce and sell *Brevibacteria* was issued to DSM Food Specialties, Millville, UT. A new company was started: *Shepherds Goat and Sheep Products, LLC*, Tooele, UT.

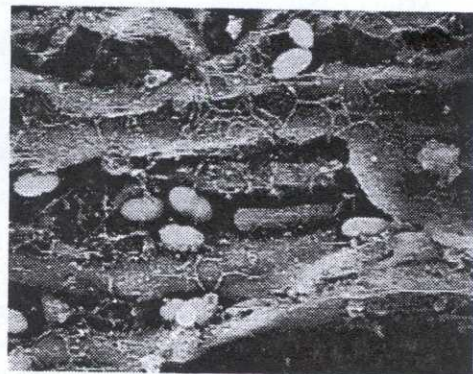
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Can You Imagine...

... using low-fat or fat free cheese in your pizza? Adding value to existing dairy products, e.g. whiter skim milk, flavors to cheeses; and new uses for dairy byproduct, e.g. whey proteins?

THE CENTER COMMERCIALIZES
TECHNOLOGIES DEVELOPED BY THE
WESTERN DAIRY CENTER WHOSE
RESEARCH IS FUNDED BY A
CONSORTIUM OF FOOD COMPANIES.



Electron micrograph of mozzarella cheese